NEW ENGLAND FARMER.

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Original Communications.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

PRESERVATION OF MEAT.

Mr Fessenden—I believe sound philosophy and a good taste concur to prove that meat is most nutritive, wholesome, and pleasant in its fresh state. Any more salt than to make it palatable, deteriorates it, and diminishes its nutritive qualities. It is therefore desirable, especially in country towns which have not a market, to preserve in a fresh state as much of our meat as circumstances will allow.

During the coldest part of the winter it may be kept a considerable time, hung up frozen in an upper room. But the frequent occurrence of thaws extracts the frost, the juices of the meat run out, the outside becomes discoloured and frowy.

For many years I packed my meat in snow. This method answers well in cold weather and even in a moderate thaw. But when a long continuance of warm weather brings the snow to the temperature of freezing water, and the snow begins to *melt*, the frost in the meat will be extracted by the snow almost as readily as by water; the juices of the meat run out into the snow, turn putrid, and the snow in such a state is worse than nothing. A better way is, when the meat is frozen to pack it together in a tight cask or box, and cover the top with several thicknesses of woolen cloth, tow, or any light substance that will effectually exclude the warm air. In this state the meat will keep frozen through the warmest seasons of the winter, even to the last of March.

But the best way is to pack it down in oats or dry saw dust. These being bad conductors of heat, will exclude the warm air, preserve the frost in the meat, and keep it perfectly sweet far into April. Cut straw, dry swingling tow, clean wool, and most other light substances would probably answer about the same purpose.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

Mr Fessenden—I saw in a late number of the Farmer a recommendation for making beer from the *boughs* of the black spruce. This I practised formerly; but though it made a good beer, I found it had an unpleasant bitter pungent taste that was not in the beer made of the essence. Suspecting this to arise from the leaves, I tried the bark of the tree and found it made a beer perfectly pleasant, and that could not be distinguished from that made of the best essence.

The bark may be procured at any season by shaving from the small trees; but the better way is to procure it by peeling in June. A year's stock may then be obtained in a very short time.

The bark I should think might be sent to our large towns and to parts of the country where the tree does not grow, and sold to brewers and to families, so that it would be cheaper to make beer from the bark than from the essence.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

PRUNING FRUIT TREES.

Mr Fessenden—Very different opinions have prevailed respecting the best season for trimming [pruning] apple trees. I believe it to be injurious to trim [prune] them much at any season.

Ten years ago I purchased a farm with a large thrifty orchard, admitted to be one of the best in town. It had never been trimmed. Thinking to improve it, I began with a very abundant trimming. A judicious neighbour came along, and observed that I should only hurt my orchard by so close a trimming, and pointed to several orchards which had been much trimmed, and remarked that they were, at an early period, in a state of decay. And ten years observation has proved to me the truth of the remark.

Trees that are set at proper distances, so as not to interfere with each other, will not need much trimming, except to cut off a few limbs that cross and shafe each other, dead limbs, and limbs that droop by the weight of fruit, so as to render passing under them difficult. If the limbs become in any place too thick, the superfluous will die. In that case the limb hardens and becomes very durable, and when cut off, there is no danger of its rotting and leaving a hole in the trunk.

To leave an orchard in this state, I know may look slovenly. But too much trimming is like too much doctoring. It is sure to destroy health, if not life itself.

But if you trim, let it be in March or April, agreeable to immemorial custom. That trimming in summer injures trees, I infer from the following facts. In the year 1817, several white oaks stood scattered in a pasture that I now own. The lower limbs on these were cut off in June, I suppose to prevent too much shade to the pasture. About three years afterwards, when the land came into my possession, I had these trees cut down, and found every one of them in a state of decay from the heart to a narrow ring on the outside, most of which had grown after the trimming. These oaks were from 8 to 12 inches in diameter, and the whole centre of the body was filled with white spots, which indicate an incipient rot, was brittle, and evidently the trees would have become hollow at no very distant period. The same facts I observed in some trees of the sugar maple, that I trimmed myself; and I never observed such effects in trees that had not been trimmed at this season.

These facts I account for in the following way. The cutting off the limbs stops the ascent of the sap, when it is flowing in the greatest abundance, and it lies stagnant in the body at the hottest season of the year, and causes a rot, as stagnant blood in the animal system tends to mortification.

These trees were injured in their growth as might be expected from the rotten state of the heart. The external rings, that grew after the trimming, were not as large as those that grew before.

I furthermore conclude that trimming trees in summer is injurious, from the fact that bushes that are cut, and trees that are felled in August, are almost invariably killed, while those that are cut in winter send up a very vigorous growth of young shoots. Cut all the limbs off an apple tree in March, and so far from killing the stump, you will find, in the proper season, an abundance of new shoots. But perform the the same operation in August, and you will find a very different result. Now I believe that after the growth begins in the spring, the season becomes more and more unfavourable for trimming, till the vegetation of the tree begins to mature in the fall, which is indicated by the turning of the colour of the leaves from a deep green to a russet.

By the Editor.—It is a matter of great importance to choose the proper time in the year for pruning fruit trees; and, as observed by our correspondent, "very different opinions have prevailed" on this subject.—Dr Thacher remarks in *The American Orchardist*, pages 92, 93, that "In March, the sap is retained in the roots, and the bark adheres closely to the wood; consequently, the wounds occasioned by the amputation of branches being exposed to the cold, penetrating winds and frosts, before the circulation of the sap, become dry, rotten, and cankered, and often crack open nearly to the main trunk." Again, pages 93, 94, "The most proper season for pruning fruit trees, unquestionably is when the sap juice is in active motion toward the extreme branches. In our New England climate, we have the clearest indications that the sap commences its circulation about the 10th of April. From this period to about the last of May, whether the buds are just opening or the blossoms fully expanded, the pruning should be accomplished."

In Forsyth's *Treatise on Fruit Trees*, (page 48, Cobbett's Edition) it is asserted that "the best time to prune apple trees is in the month of April, or in May, after the peaches, nectarines, and cherries are pruned." The *Farmer's Guide* says, "In New England the sap commences its circulation about the 10th of April.—From this period to the first of May the pruning should be accomplished. If the work is done much later than this, the bark is apt to peel, which is very injurious."—Col. Pickering has informed us that his "practice has been to prune in the spring, beginning when the buds have scarcely began to swell, and *ending before the expansion of the leaves.*" We have likewise conversed with several respectable and intelligent cultivators, who inform us that they have found the best time for pruning trees to be when the buds are beginning to swell, but before the bark is so, much loosened by the opening spring as to cause it to peel readily. In short, both winter and summer pruning are condemned as far as our observation has extended, by those who have had the best means of information; but instead of March and April, they recommend April and May as the proper months for performing the operation. It op-

pears to us very rational to suppose that some activity in the sap, at the time of pruning, would facilitate the healing of the wounds made by the pruning knife; and that frost, together with the consequent stagnation of the juices of the tree, must have a tendency to cause a degree of rot or gangrene, which cannot but prove injurious if not ruinous to the hopes of the orchardist.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

QUERY.

Readfield, (Me.) Feb. 2, 1825.

Mr Fessenden,—Several subscribers to your valuable agricultural paper would be pleased to see a more particular description of the Baldwin Apple, which is so highly recommended in the Report on the state of Farms in Essex, page 147. We are wholly unacquainted with it in this part of the country. Perhaps the intelligent gentleman, who framed that Report, can give some information on this subject. D. F. S.

Worcester Agricultural Society.

COMMITTEE ON SWINE.

John Davis, of Worcester, *Chairman*—John Gleason, Jr. of Worcester—Charles Brigham, of Grafton.

The Committee on swine having attended to the service assigned them, submit the following report:

They are much gratified in being able to state that they found the exhibition of this kind of animal furnishing strong proofs of improvement. They do not recollect having seen at any former Show so many or so valuable swine. The number of boars found in the pens were seven; and the Committee have awarded to Capt. Lewis Bigelow, of Worcester, the first premium, of $7, for a fine animal of his, which they understand is of the Bedford breed, descended from the stock of Dr. Fiske, and was decidedly superior to any other exhibited.

The second premium the Committee are of opinion (if awarded at all) should be given for an animal entered by Maj. Samuel Graves, but belonging to the town of Worcester, and raised upon the farm on which the poor of the town are supported. As two of the Committee, however, are inhabitants of Worcester, they have declined assigning this premium to the town, and have not awarded it to any other competitor, because the third member of the Committee was decidedly in favor of giving it to the town. The Committee found in the pens nine breeding sows, six of which were offered for premium; and they have awarded the first premium of $6, to Messrs. Ward and Rice, of Worcester; and the second, of $4, to Mr. Nathaniel Stowell of Worcester.

The Committee would here observe, that the duty assigned them was difficult, because all the animals of this description are superior, and in almost any other competition than that to which they were subjected would have carried premiums. Those entered by Mr. John F. Clark, Mr. Nahum Willington, Mr. Clark Whittemore, and Mr. William Eaton, jun. all of Worcester, particularly attracted the attention of the Committee, either on account of their obvious superiority to most animals of their kind, or on account of the remarkable progeny which surrounded them; and the Committee only regretted that they had it not in their power to award more fully a competition so well sustained.

The Committee found several persons competitors for the premium of $4 upon pigs, and they have awarded it to Messrs. Ward and Rice, of Worcester, not however without some doubts as to whose lot the preference should be given. The pigs offered were, without exception, such as the Committee considered as furnishing strong proofs of improvement in the breed of swine. Those of Mr. Dudley, of Sutton, and Mr. Stowell, of Worcester, very justly rendered the claim of Messrs. Ward and Rice to the premium doubtful.

These were all the premiums the Committee had it in their power to award; but they cannot pass from this subject without particularly noticing the swine offered for *Exhibition only*, by the Hon. Oliver Fiske and Stephen Salisbury, Esq. of Worcester. The sow, barrow, and pig belonging to the former gentleman, and the sow and pigs belonging to the latter, did not fail of attracting the particular attention of the Committee; and they take the liberty to observe that they have rarely, if ever, seen so fine an exhibition of animals of this kind. Those of Dr. Fiske fully sustained the account he has given of them in the New England Farmer; and it is some proof of the good qualities of this breed, that the swine of Messrs. Ward and Rice, and Mr. Stowell, as well as Capt. Bigelow's, are from the stock of Dr. Fiske. Mr. Salisbury's sow and pigs, which are said to be a cross of the same breed, were not excelled by any at the Show.

Inasmuch as the second premium for boars is undisposed of, the Committee take the liberty of proposing that it be awarded to Mr. Silas Dudley, of Sutton, for his extraordinary pigs, which were very large and fat, and are said to be of the *Grass-breed*, so called.

The Committee have thus, not without difficulty and embarrassment, disposed of the several premiums as a just reward to the enterprize, skill, and agricultural attainments of those who entered the lists as competitors. They cannot however close their labors without expressing a wish that the attention of farmers may hereafter be effectually directed to a further improvement of this kind of animal. The premiums offered are intended to direct public attention to this branch of agricultural economy; and if they produce the intended result, it may safely be said that no money can be much more beneficially expended. Our own experience and that of our fathers has long since established the fact that swine are essential to a good system of agriculture. The pork is considered as almost indispensable to the family of the farmer, and is a productive source of income in the market. The hams are destined to a conspicuous place on the tables of the rich—while the salted meat furnishes a healthy and grateful food to our fishermen and sailors. Though the hog is not formed by his nature or his habits to fill so large a space in our affections as many other animals; yet for most of the useful and economical purposes of life, he is scarcely surpassed. He is uncommonly hardy—lives at his ease in almost any condition—sleeps, and grows fat upon the orts and ends of the farm. He demands little else (till the process of fattening commences) than the waste of the house and farm. The *wash* of the dairy is to him an excellent beverage; while the leaves of beets and turnips, and even weeds themselves, afford him a rich repast. Indeed, his appetite is so well adapted to the consumption of what we have no other means of disposing of, that the poor and the rich keep him as a sort of family companion; nay, even populous cities permit him to parade their streets, with *beaux* and *belles*, believing him to be the best of *scavengers*, and necessary to the preservation of health. His industry also in the pen contributes largely, by enriching the fields of his master, to give to them that beautiful, luxuriant aspect, which delights the beholder, and raises the song of the poet in praise of good cultivation. In so many ways is the hog allied to us—in so many ways is he useful, and in so many ways is he profitable; and should we neglect to improve his condition, we certainly shall fail to appreciate his worth.

All which is respectfully submitted.

JOHN DAVIS.
JOHN GLEASON, jr.
CHARLES BRIGHAM.

DISCOVERY OF GALVANISM.

The discovery of the effects of electricity on animals, took place from something like an accident. The wife of Galvani, then professor of anatomy in the University of Bologna, being in a declining state of health, employed as a restorative, according to the custom of the country, a soup made of frogs. A number of these animals, ready skinned for cooking, were lying (with that negligence common to French and Italians which allows them to do every thing in every place that is at the moment most expedient) in the professor's laboratory, near an electrical machine it being probably the intention of the lady to cook them there. While the machine was in action, an attendant happened to touch with the point of the scalpel the crural nerve of one of the frogs, that was not far from the prime conductor, when the limbs were instantly convulsed. This experiment was performed in the absence of the professor, but was noticed by the lady, who was struck by the appearance, and communicated it to her husband. He repeated the experiment, varied it in different ways, and perceived that the convulsions only took place when a spark was drawn from the prime conductor, while the nerve was at the same time touched with a substance which was a conductor of electricity.

The use of Charcoal in preventing the putrefaction of animal matter has often been commended, and the application of this interesting property of charcoal, to the preservation of provisions for ships at sea, cannot be too often insisted upon. We have another pleasing confirmation of this fact in the statement "that the crews of the two Russian ships which lately sailed round the world, were extremely healthy—during the whole three years of their voyage, only two men died of the crew of the *Neva*, and the *Nevashada* did not lose a single man—not only their fresh water was preserved in charred casks, but the same precaution was applied to the preservation of their salted provisions. The beef they carried out with them tasted as pleasantly upon their return, as it did three years before, when first salted."

Selections

From files of English papers received at the office of the New England Farmer.

Pedestrianism.—Isaac Crampton, groom to Captain Rescott, started on the morning of Monday se'nnight, to go on foot from Aylesbury to Oxford Street, in five hours and twelve minutes, for a stake of 500 sovereigns. Betting even, but the man for choice. The pedestrian performed the first eight miles in four minutes within an hour, and the 16 were done in seven minutes within two hours. The 32 miles were accomplished in four hours and three minutes, and the pedestrian halted and refreshed at Uxbridge, and won the match very easy with four minutes to spare. The distance was rather better than forty miles.

Beavis, the Plymouth pedestrian, has completed his task of walking fifty miles a day for twenty days, to the great surprise of the natives, and inexpressible joy of the backers, the Knights of the Cleaver.—*London Times.*

A Great Match.—Mr Lipscomb, the equestrian, who last month rode eight horses 92 miles in four hours and a half, for 200 sovereigns, started at Hyde-park-corner, early on Saturday morning, the 6th Dec. to go 90 miles in five hours upon eight horses. It was a heavy betting match, at six to four, on time, but it was a propitious day for the undertaking. The stakes were 500 sovereigns, and the ground was to the 64 mile stone on the Bath road, and 26 miles back, a mile on the London side Reading. The first horse went 12 miles in 38 minutes 14 seconds; the second horse did nine miles in 29 minutes 33 seconds; the third horse went to Twyford, Berks, 13 miles in 41 minutes 27 seconds; the fourth horse performed 12 miles in 37 minutes 29 seconds; the 5th, 13 miles in 41 minutes 57 seconds; the sixth, 8 miles in 28 minutes 14 seconds; the seventh did 13 miles in 44 minutes 37 seconds; the last horse, and the fastest of the eight, had only to perform 10 miles in 38 minutes 29 seconds, and he did it cleverly in 32 minutes, winning by six minutes and the seconds.—*Farmer's Journal.*

Smithfield Club Cattle Show.—Some of the prize cattle in the present exhibition at Saddler's Yard, Goswell Street, are estimated, by good judges, at two hundred and forty, and by others at two hundred and fifty stone. [A stone of beef in London is eight pounds, and of course these cattle were estimated by some at 1920, and by others at 2000 pounds, not equal in weight to some of our American oxen.] Several artists are daily employed in taking likenesses of those that are considered the most perfect in all their points. Amongst the useful inventions, the portable corn mill, and the dial weighing machine of Mr Marriott attracted much attention, and were much approved of.—*London Times.*

Great Crops.—Mr John Ronald, Titwood, on the estate of Sir John Maxwell, has a field of red-topped turnips, in drills, 28 inches asunder, and the plants, in consequence of deficiencies, at 18 inches distance. They were sown at the beginning of June, and after thinning, were repeatedly dressed with the plough. The average weight of the turnip, including the top, is 12½ pounds, at the rate of 68 tons per Scottish acre, without the top, 9 lbs. or 63 tons per Scottish acre, or 50 tons per English acre. Three of the largest turnips have been sent to our office, they weigh, without the tops 28½ lbs. and 24 lbs.
Glasgow Chronicle.

Swedish Turnips.—We lately mentioned Mr. Denistoun's excellent crop of Swedish turnips, cultivated according to the method of Cobbett. In a field almost adjoining, there is a crop still better, which were raised by Mr Wm. Warnock, in the usual way. The distance between the drills is 28 inches, and the plants are nearly 11 inches asunder, or twenty in 18 feet. They were sown on the 28th of May, and were thinned with the hoe and parted and set up with the plough, according to the ordinary practice. It was meant to leave them 10 inches asunder; but this method does not admit of the same exactness as transplanting. The Scotch acre would therefore, contain 26,356 plants, and the English 20,740. The field in question, consisting of about half an acre, was examined on Saturday, and the average weight of each turnip, with the top, was found to be 4¼ lbs. at the rate of 50 tons per Scottish acre, or 39 tons 17 cwt. per English acre. Without the top the root weighed 3lbs. 10 oz. at the rate of 42½ tons per Scottish acre, or 39½ tons per English acre.—This crop is, therefore, one fourth larger than Mr. Dennistoun's.—*Glasgow Chronicle.*

A Caution.—The most common mode of cheating, by means of false weights, is to have the balances so constructed, that when both scales are empty they shall both hang even, but at the same time have one arm of the balance longer than the other; then although the weights used may be just, yet by being put into the scale suspended from the short arm, much less than equal weight will bring this balance even. The best mode of detecting this deceit is to weigh the articles alternately in both scales, when the difference in the results will be immediately manifest.—*Farmer's Journal.*

From the Philosophical Journal.

ON BLASTING ROCKS.

The principal danger attendant upon blasting, does not consist in stemming upon the charge of powder, but in the subsequent operation of drawing the iron rod, called the pricker, which makes the channel for the priming straw; for it frequently happens that the friction of the lowest part of the pricker against the rock fires the powder, and an explosion is produced which places the life of the workman in the utmost danger.

To obviate this danger, Mr. Fisher, of Dalton, proposes an improvement, which consists in the use of a copper rod, or pricker instead of one of iron. Upwards of three years have elapsed since this improvement was adopted in a very extensive work, where accidents were frequent before, and as no accidental explosion has since taken place at the end of stemming, Mr. F. considers the invention as most infallible.

Mr. Fisher thinks that the use of sand in blasting is preferable in deep holes; but that it is more liable to be blown out than stemming. He also considers it as the most advantageous mode of working in driving levels, and blasting in firm rock, to use strong charges of powder, that the stone may be sufficiently broken by the explosion to be removed without much assistance from the hammer, the pick, or the lever.

The following article suggests another important improvement in blasting rocks.

Account of a method of increasing the effects of gunpowder; showing also the necessity of certain precautions in loading fire arms. From the Journal des Sciences, et des Arts.

We have been informed by Mr. Humbold, counsellor of the mines to the king of Prussia, that the effects of gunpowder in mines, &c. have been found to be very much increased by leaving a considerable space between the powder and the wadding. He also informs us, that the person who made this discovery was led to it by the consideration of a fact well known, but which cannot be too often published; namely, that a musket, fowling-piece, &c. is very apt to burst, if the wad is not rammed down close to the powder.*

Without undertaking to show how far these circumstances are analagous to each other, we think it may not be amiss to mention two other facts of a nature similar to the above.

First, If a bomb or shell is only half filled with gun powder, it breaks into a great number of pieces; whereas, if it is quite filled, it merely separates into two or three pieces, which are thrown to a very great distance.

Secondly, If a trunk of a tree is charged with gunpowder for the purpose of splitting it, and the wadding is rammed down very hard upon the powder, in that case, the wadding is only driven out, and the tree remains entire; but if, instead of ramming the wadding close to the powder, a certain space is left between them, the effects of the powder are then such as to tear the tree asunder.

* Hence it is obvious, that in loading a screw-barrel pistol, care should be taken that the cavity for the powder be entirely filled with it, so as to leave no space between the powder and ball.

To Detect Adulteration in Bread—The following simple experiment to ascertain whether bread be made of proper materials, is within the reach of every one:—Heat a knife, and plunge it into the loaf. If the blade, when drawn out, appear bright, and not incrusted with a white, chalky substance, it is a proof that it is free from some of the pernicious ingredients generally used by bakers in the adulteration of bread.

Small Pox.—We have no patience with, and little pity for any one who, at this period of the world, is afflicted with small pox. There is no fact more true, or more universally known, than that the simple process of vaccination is a sure and unfailing preventive of that loathsome and fatal malady. It is as certain as that the sun rises in the morning and sets in the evening, and the external and internal senses must be as depraved to deny the one as the other. There is no more excuse in our days, for a man's dying of small pox, than for his deliberately suffering himself to be frozen to death in this land of wood, coal, and comfort:—the one is as much suicide as the other.—*Med. Int.*

A pig but ten months old, raised by Mr Elijah Sweetland, of Hartford, Con. was killed lately, which, when dressed, weighed 422 lbs!

From the Mass. Agricultural Repository for Jan. 1825.

JOHN LOWELL, ESQ. PRESIDENT OF THE MASSACHUSETTS AGRICULTURAL SOCIETY.

Sir,—In the remarks I heretofore offered, upon Orchard and Forest Trees, I proposed to place before your readers, in an appendix, some observations on the age, and other circumstances in relation to them. Part of these may have a tendency to support a general theory as to their growth and duration. But most of them are of the nature of exceptions to general rules, and to be considered rather as "reminiscences," in which the curious may perhaps find some amusement, than as offering any instruction to the theorist.

Before I proceed to speak of the general or particular age of the orchard which I shall take first in order, I cannot but recur to the advantage of the mode of practice I have fallen into, where it was wished to have an orchard on a particular spot, on a light soil or plain, for local convenience, or domestic use. This mode minutely set forth, may be seen in No. I, Vol. VI.

It was, in effect, to lay aside and reserve the two upper strata, and remove about a foot of the gravelly or dead earth, and to replace that depth with small stones. The experiment has outdone expectation, and I have been induced this season to set out an orchard where it can be best availed of, near the house, and on a soil that under other circumstances, would not have been so appropriated.

I was much gratified to observe in an account given in a late English publication, of some trees which had apparently flourished, and attained great age, "that at the root, the earth was found paved with stones." The advantages promised in this mode of culture, are, 1st, The absorption and gradual distribution of moisture by the stones when most wanted; 2dly, The equalization of the temperature of the earth; and 3dly, The preventing the roots passing into the poorer under strata, by forcing them into a better soil, in a horizontal direction. These seem to be resources of encouragement in this mode of practice, at least deserving of a trial.

In considering the age and duration of the orchard, the apple and pear trees first present themselves. I have endeavored to arrive with all the certainty which could be had at the period when several of these were set out in this neighborhood. The first instance I shall notice, was about the year 1750, of apples and pears. These are principally decayed and removed; and for many years, those remaining have given little or no fruit. But the pear tree has proved the longest liver, and greatest fruit bearer. In a second, the orchard was set out in about 1760. This also is in a great state of decay, and most of the trees have failed, or very few only giving fruit. In this latter instance the soil was very thin, and less favorable, and the trees much smaller. But the duration promised to be at least equal to the one preceding. It may be mentioned as the whim of an early cultivator. The gentleman who purchased this orchard, had it from the man who set it out, that "he put a peck of oats at the bottom of each tree."

The third orchard to be noticed was set out in about 1767. This is altogether of grafted fruit. Its most flourishing condition was in 1798, when it produced upon one and three-fourths acres over 160 barrels of fruit. The marks of decay have been visible in it for several years, though the trees are still somewhat productive.

It would seem, therefore, from these instances, that the apple tree acquires its greatest productiveness in a little over 30 years, and that its continued state of vigor and of decay, occupy about that period. Some, to be sure, remain mutilated and solemn memorials of former usefulness.

The mode of practice by some, of cutting off old limbs, to produce young wood and more fruit, wherever I have seen it practiced, has been of short lived utility.

Some which stand preeminent, as exceptions to all rules, are now to be mentioned.

In the fruit bearing season of 1822, I visited the garden of the Wyllis family in Hartford Connecticut, to see two extraordinary trees. The one an apple, said to have been imported before the middle of the 17th century, by the old Secretary from England. The appearance of the tree was that of decay. It had been, probably, long hollow. At this time, as near as can be recollected, little more than one third of the circumference remained; of this the bark was sustained by a thin layer of wood. A few weak limbs at the top bore some dozens of apples. Of these I brought and exhibited at the anniversary dinner of the Massashusetts Agricultural Society, at Brighton, a sample. The fruit must be considered ordinary; its flavour was of a bitter sweet. It might have been useful for baking. What has made me look back to this incident more particularly, was, that about the same time, an English traveller was collecting a small box of the apples, which he took with him across the Atlantic, and presented to some Society, as I saw in a journal of that country; and the age and circumstances of this tree were noticed as quite extraordinary.

There is also a tree near where the Indian meeting house and burying ground in Natick were formerly, standing on an acre of ground given by an Indian to the Apostle Elliot, so called, which has been in bearing within a few years, and is said to have been a favourite apple with the Indians; it has obtained the name of the "Orange Sweeting." If this tradition is correct, this tree acquired nearly as many years; for this celebrated preacher, whose influence was so great among these tribes, died in 1690; and it was probably some years before, that he received this testimony of regard from his Indian admirer.

Of the size of the apple tree, 8 or 9 feet circumference occasionally occur.

As to product, I have also seen mention made of 50 bushels on a tree.

But both these points are so well exemplified in the county of Worcester, by a letter from W. Stedman, Esq. of Lancaster, that I cannot do better than close this part of my subject by an extract therefrom.

"I have an ancient apple tree which bears every year a very large reddish and yellow skinned fruit, which is not in eating till the latter part of winter. It stands about 12 rods east of my barns. Its trunk near the ground, measures 12 feet 5 inches, and 4 feet above, 10 feet 4 inches, and is hollow from the ground upward, 8 feet, and would contain within it a 30 gallon cask—above, it is divided into three large branches; they are also hollow 2 or 3 feet from the trunk; they then become solid, and send forth numbers of thrifty and vigorous shoots which bear the fruit. Dr. Fisk, who visited me sometime since, who you know is a noted arborist, observed it was the largest apple tree he had ever seen.

"Of all trees for product, there is an apple tree on the farm of Thomas W. Ward, Esq. our Sheriff, in Shrewsbury, which is preeminent. It stands northeast from, and near to his barns, is large, and grows in a good soil—and he has often assured me, he has made several years ten barrels of cider from its fruit.—The last year he made about eight barrels from it."

The pear tree is sometimes intermixed with the apple in orchards, but oftener in gardens, or favoured spots of smaller extent. It is doubtless of longer life than the apple tree, and bears fruit for a greater extent of years. Many of very ancient date have been known in this city, particularly one in the garden of Major Melville. But I am enabled to give through the polite inquiry of the Hon. Mr. Silsbee, President of the Senate, the particulars of the celebrated Danvers tree of Gov. Endicott, in a letter from a descendant of that gentleman. It can hardly be expected to look further back.

Salem, December 4, 1823.

Hon. Nathaniel Silsbee,

Dear Sir—The ancient pear tree in Danvers, about which you particularly inquired, was imported from England, and planted by Gov. Endicott on his farm in 1630. Its stands on a hard clay bottom covered with a rich soil more than a foot deep, sheltered from the westerly winds, but exposed to the easterly. The ground has been cultivated as a field ever since it was planted, but no particular care has been taken of the tree until the last seven years, since which for antiquity's sake, it has been kept enclosed, the ground dug and manured, new sprouts have made their appearance, and will no doubt live many years. It girts just above the ground 6 feet 8 inches, and tapers but little to the crotch, which is 4 feet 6 inches from the ground. It never was a tall tree; the top is now about 15 feet high, and is entirely hollow. It bore one and a half bushel of fair fruit this year, 1823, and always has been prolific. The fruit is good, and there can be no doubt of its having been engrafted.

Respectfully,

SAM'L. ENDICOTT.

I believe your readers will be too tired to venture into the woods with me, and the remarks on forest trees had better be deferred to another opportunity.

I am with Consideration and Respect,

Yours, &c. JOHN WELLES.

Labour in Ireland.—Of the 6,801,827 souls which constitute the population of Ireland, 3,341,926 are males, and 3,459,901 are females. The number of persons chiefly employed in agriculture is 1,138,069; of those engaged in trade, manufactures and mechanic arts, 1,170,041.

From Rees' Cyclopedia.

WOOL.

[Continued from page 189.]

Short combing or hosiery wool requires a different length of staple, according to its fineness: for the better sorts, the staple should not be shorter than four or five inches; the lower sorts may range as high as eight inches. A greater length than this is not desirable for any kind of soft worsted. What has been said of the soundness and fineness of staple required for long combing wool, applies equally to the hosiery wool, but in this the fineness of the hair and softness are of more importance. Most of the fleeces which yield fine combing wool produce nearly an equal quantity of short wool, which is thrown in the same manner as the regular clothing sorts. The combing sorts for hosiery are generally called—

Super matching,
Fine matching,
Fine drawing,
Altered drawing,
Brown drawing,
Saycast.

The names of these sorts derive their origin from ancient processes of the manufacture, with which we are unacquainted at present. The lower sort, or saycast, was probably at first the long coarse combing-wool, thrown out for the manufacture of say, of which we have frequent mention in the earliest history of the woolen trade in England. The relative value of those sorts, compared with each other, varies according to the demand for the finer or coarser kinds of hosiery, and is also affected by the clothing trade. When any clothing sort which ranges in fineness with one of the combing sorts is in great demand, the wool-sorter will break down the shorter combing wool of this sort and throw it to the clothing wool which enhances the price of the former by making it scarce. The fineness of these sorts out of the best combing-wools, stated numerically, as compared with clothing sorts, will be nearly as under in the fractional parts of an inch.

Super matching - -	1-850
Fine matching - -	1-780
Fine drawing - -	1-700
Altered drawing - -	1-600
Brown drawing - -	1-520
Saycast - - - -	1-450.

Most of the best sorters throw out the say combing-wool from the best sorts, making a superfine say for the bombazine trade, say-wool being less suitable for the hosiery, which does not require yarn so finely spun as for hard yarn.

As all the different sorts of short combing wool, together with several sorts of clothing-wool, will frequently occur in one English fleece, it is absolutely the interest of the grower that his fleece should produce as great a proportion of the best sorts as can be done without materially diminishing the weight.

Skin Wool, or Pelt Wool, is the wool separated from the skins of the slaughtered sheep by the fell monger. Soon after shearing, the skin-wool is too short to be worked by itself, and is generally kept and mixed in with the longer wools. The process by which wool is separated from the skins has a tendency to make it hard, and destroy or injure its felting or milling property, on which account short-skin wools are seldom used for the manufacture of cloth, but more generally for serges, flannels, and those kinds of goods which require little or no milling; the finest kinds are much used for stockings made of yarn from carded wool. In the spring when the wool on the skins has acquired a considerable length it is thrown into combing sorts; the finer kinds are used for knitting hosiery yarn, and the coarser hard yarn for the warps of serges and other goods, having a warp of combed, and a weft of carded wool. The value of the wool is seldom equal to that of fleece-wool of the same degree of length and firmness, owing to the felting property being injured, which renders it more unfit for the manufacture of woolen cloth.

Lamb's Wool.—The wool of the lamb is, with certain exceptions, softer than that of sheep's wool from the same flocks. It possesses the property of felting to a remarkable degree, and on this account is principally manufactured into hats, except skin lamb's wool, which losing its felting property in a great degree, is employed in the manufacture of flannels and woolen yarn for lamb's wool hosiery. In the northern parts of Europe, the lambs of some of the breeds of sheep possess a fleece so delicately soft, that it constitutes a most valuable fur, being dressed on the skin, and used as a costly article of attire. According to Pallas, the inhabitants of the Ukrain and Podoli, as soon as the lamb is dropped, (which comes into the world with a pretty wavy skin, even without the assistance of art,) to augment its beauty, and make it bring a higher price, sew it up in a sort of coarse linen shirt, so as to keep up a constant gentle pressure on the wool, pouring warm water over it every day to make it soft and sleek; only letting out the bandage a little from time to time as the animal increases in size, but still keeping it tight enough to effect their purpose, which is to lay the wool in beautiful glossy ringlets, and thereby produce a delicate species of fur in great request for lining clothes and morning-gowns. By this treatment, the staple of the fine soft wool which rises in the infancy of the lamb takes a handsome arrangement; and the animal is killed younger or older according to the species of fur intended to be produced; from a short glossy nap, like satin, only fit from its thinness, for the purpose mentioned above, to a warm thick fur for a winter great coat.

It is very remarkable that the lambs-wool in many of the Merino flocks, is coarser than the sheep's wool. In some of the flocks, the lambs are at first covered with a coarse hair, which falls off afterwards, and they produce the finest wool.

[*To be continued.*]

TO PRESERVE MEAT.

Put fresh meat in a close vessel, containing vinegar, which will preserve it a considerable time. Tainted meat may be rendered good, by pickling it in pearl ash water for some time. Before it is cooked, however, it should be dipped in vinegar, a short time, and then salted in brine.

CURE FOR FELLON.

Take a piece of rock salt about the size of a butternut or English walnut, and wrap it up closely in a green cabbage leaf, but if not to be had, in a piece of brown paper well moistened with water. Lay it on embers, and cover it up so as to roast; when it has been in about twenty minutes take it out and powder it as finely as possible. Then take some hard soap and mix the powdered salt with it so as to make a salve. If the soap should contain but little turpentine, which it smells pretty strongly of, none need be added. Apply the salve to the part affected, and in a short time it will totally destroy it and remove the pain.

TO MAKE OPODELDOC.

Take one quart of spirits of wine, half a pound of white soap, two ounces of gum camphor, 1-4 of an ounce oil origanum; cut the soap fine, and put all together into a tin canister, or some safe vessel, and dissolve the whole on a moderate fire, stirring it often with a pine stick. When nearly cool, and before it coagulates, put it into proper vials. This is an excellent application for bruises, sprains, &c. in man or beast.

TO CURE WARTS OR CORNS.

Take the inner rind of a lemon, steep it for four and twenty hours in distilled vinegar, and apply it to the warts. It must not be left on the part above three hours at a time, and is to be applied afresh every day. Or divide a red onion and rub the warts well with it, or annoint them with the milky juice of the herb mercury several times, and they will gadually waste away.

CURE FOR THE JAUNDICE.

Take the white of of an egg, and two glasses of spring water, beat well together, and drink it every morning till the cure is effected.

Excellent substitute for Coffee.—Cut sweet potatoes into small square pieces, dry them perfectly in an oven after the bread is drawn. When wanted for use, parch, grind, and prepare in the same manner, as coffee, and it makes a drink equally good to the taste and more wholesome. It is not easily distinguishable from real coffee, and if its use is daily alternated with that of coffee, or a very small quantity of coffee is added to it, it cannot be distinguished at all. It is good, very cheap, and what is more, *it is American.*—*American Farmer.*

Cure for Bots.—1. Half a gallon of sweetened milk, and in an hour after, an ounce of calomel. 2. An ounce of calomel. 3. A pint of tar. Each has been recommended as successful. Dr. Green, of Massachusetts, says the irritation of the bots produces inflammation and renders a large bleeding from the neck proper.—*Ib.*

To cure the Rot in Sheep.—Take three quarts of tar, three of train oil, boil together and stir in one pound of brimstone finely powdered; pour a little of this mixture along the spine from head to tail directly after shearing. It will preserve the sheep healthy, and improve the wool at next shearing.—*J. Nelson, Esq. of Mecklenburg, Va.—Ib.*

NEW ENGLAND FARMER.

FRIDAY, FEBRUARY 11, 1825.

Farmer's Calendar.

ATTENTION TO STOCK.—Care is as necessary as labour to successful cultivation; and hard work will avail nothing, if labouring hands are accompanied by a heedless head. A moment's negligence—some apparently trivial slip of memory—or casual omission of duty, may undo what months of toil have effected. The neat stock of some folks will always look as if the crows had sent compliments to them, even when their owners have all the means of good keeping at command. This phenomenon is caused by want of care—want of minute, critical attention to little, but indispensible things. Cattle must not only be well fed, but must have their food in due season. They likewise require good water at command, dry lodging, and are less injured by cold than by dampness. "Nothing," says an old English writer, "in winter beats out cows and oxen, or makes them pitch [fall away] more than their being WET ON THEIR BACK AND LOINS; for cattle carrying their hides wet day after day, is as bad to them as it would be to us to wear wet clothes. The same injury arises to poor, straw fed cattle, working in wet weather; one day's work in such case harming them more than three of equal labour in dry weather."

"Cattle well *summered*," says Mr Lisle, "are half *wintered*, that is to say, cattle going to their winter's quarters in high condition, will preserve a good plight throughout the winter;—whereas such as have been fed upon short commons during the summer, and go to hay or straw in a weak condition, are liable to become worse or even to drop off in the winter, particularly if it be unfavourable. Very young cattle and old cows are the most dangerous stock, under these circumstances." Mr Lawrence, in commenting on this paragraph, says, "To the above well grounded position may be added—Cattle well wintered are half summered; they are able to encounter either extreme of rank and surfeiting or low summer keeping, with greater safety than weak and starved cattle."

It is very proper, and indeed almost indispensible, that every farmer should keep an account of the time when his cows are driven to the male. Mr Lawrence says, "The period of GESTATION with the cow, having a bull calf, is, according to my own accounts, *two hundred and eighty-seven days*, or forty-one weeks, with the variation of a few days, either way; a cow calf comes in about a week less time." Mr Lisle says, that a "cow should be dried within two months of her calving, as, to milk longer most necessarily impoverishes both cow and calf to a greater amount than the value of the milk."

The following modes of drying away the milk of cows have been recommended. Mr Lisle says, "half-milk the cow two or three times, and anoint the udder with tar. Also, if the milk return, and irritate the cow, whilst she is at grass, drenches of a pint of verjuice, at two or three days' distance, are directed." Mr Lawrence, however says, "I apprehend the verjuice would be more safely and effectually bestowed upon the udder than internally." Clarke, one of our veterinary writers of reputation, relates that a horse was killed by a drink of a pint of vinegar.

Monk's "Agricultural Dictionary," an English work of reputation, gives the following recipe for drying cows, which it is intended to fatten, or which have approached so nigh to the time of their calving, that it is thought improper to milk them any longer.

"Take an ounce of powdered alum; boil it in two quarts of milk, till it turns into whey; then take a large handful of sage, and boil it in the whey till you reduce it to one quart; rub her udder with a little of it, and give her the rest by way of drink; milk her clean before you give it to her; and as you see need requires, repeat it. Draw a little milk from her every second or third day, lest her udder be overcharged." We believe, however, that in this country there has rarely occurred much difficulty in drying away the milk of cows. The means which we have frequently known used, have been poor keeping and half milking.

"The progress of the cow in her gestation being duly watched, every needful assistance may be administered to her, immediately before, and at the critical moment of parturition. It is the custom in some parts to decrease the quantity or quality of keeping a few weeks previously to the cow's calving, with the view of lowering her condition, lest her being too full of flesh may be an impediment to her delivery. I am led both by theory and observation to condemn this practice.

"Nothing, however, can be more improper than over-fatness in the female. A judicious breeder will preserve such a medium in this affair, by observing with the females such a regimen as will impart to them sufficient nourishment without overloading them with fat."

In the first volume of the New England Farmer, page 157, we published from Monk's Agricultural Dictionary the following passage:

"Those cows which give the greatest quantity of milk are most profitable for suckling calves, for rich milk is said not to be so proper food for calves as milk which is less valuable for dairy purposes. Milk which contains a large proportion of cream is apt to clog the stomachs of calves; obstruction puts a stop to their thriving, and sometimes proves fatal. For this reason, calves should be fed with the milk which first comes from the cow, which is not so rich as that which is last drawn." We have had the testimony of a very judicious practical cultivator to confirm the assertions in the paragraph above quoted, who informs us that he has ascertained by actual and repeated experiment, that those cows which give the poorest milk for the dairy are the best for suckling calves.

"No calf, lamb, or other animal," says Mr. Lisle, "should be caught by *the tail*, as it strains and inflames the loins and kidneys."

The first calf of a heifer is said to be best for rearing; and the reason assigned is, that the dam is not reduced by milking her while she is with calf.

Erratum.—In the communication of the Hon. Judge LINCOLN, in our last paper, page 222, third line of the first column, for "prospects and value," read "properties and value."

National Legislature.

SENATE.—JAN. 28. A bill was reported to provide for the seizure and sale of property brought into port in violation of the revenue laws.

A memorial was presented on the subject of the atrocities committed by pirates on the coast of Cuba.

JAN. 31. The question being for striking out that section of the bill for the suppression of piracy, which authorizes the blockade of the ports of Cuba, a long debate ensued. This motion was opposed by Mr Mills, Mr Lloyd, and Mr Barbour, by eloquent speeches of great length, and supported by Mr Van Buren.

FEB. 1. The Senate resumed the consideration of the bill for the suppression of piracy, and after debate it was decided to strike out the section.—yeas 37, nays 10.

FEB. 2. This day was occupied principally in attention to private and local business.

HOUSE.—JAN. 28. An engrossed bill making further provision for the punishment of certain crimes against the United States, was read a third time, passed, and sent to the Senate.

The provision in the bill for regulating the Post Office, limiting the papers, to be received by printers in exchange, to fifty, was expunged.

JAN. 31. A resolution passed, requesting information from the President touching the capture and detention of American fishermen in the bay of Fundy.

FEB. 1. This day was occupied in appropriation bills.

FEB. 2. A bill from the Senate, providing a compensation to the persons directed by the Electors to deliver votes for President and Vice President, was reported and ordered to be engrossed.

FEB. 3. Mr Clay, the Speaker, requested the attention of the House to a note, published in the National Intelligencer, by Mr Kremer, a member from Penn. in which he adopted as his own a previous letter, published in another print, containing serious charges against him in regard to the Presidential election. This address, after debate, was entered on the Journal of the House, and a further consideration of the subject postponed until to-morrow.

Massachusetts Legislature.

SENATE.—FEB. 2. The Committee, on the subject of giving notice to the debtor of the sale of mortgaged estate, made a report that no alteration is necessary in the law providing for the sale of rights in equity to redeem real estate.

A number of bills passed to be engrossed, and some to be enacted.

A question relative to striking out a clause in the Amherst College bill, providing that the Government shall not be pledged to grant pecuniary aid to said College, was decided in the negative.—Yeas 10, Nays 21.

FEB. 3. A Committee was joined, in concurrence with the House, on the subject of limited copartnerships.

The Senate adjourned at an early hour to attend to the adjourned meeting of the Board of Overseers of Harvard College.

FEB. 4. A bill to establish a College in Amherst, passed to be engrossed.

A bill concerning costs in criminal actions before Justices of the Peace, was read a second time and committed.

FEB. 5. A resolve was passed providing for the Ag-

vicultural Societies in Massachusetts, copies of the New England Farmer.

A Committee was appointed to report on the expediency of enlarging the library of the Legislature.

FEB. 7. The Senate, after attending to the Message announcing the death of his Excellency the Governor, immediately adjourned.

FEB. 8. The Committee on the subject of trials before Justices, made a report, which was accepted, that no alterations are necessary.

The Rev. Wm. B. Sprague, of West Springfield, was chosen to deliver the next Election Sermon.

HOUSE.—FEB. 2. A bill in addition to the several acts now in force for the regulation of Mills, was read a second time.

A bill making further provision with regard to the support of the poor, was reported as taken into a new draft, and laid on the table.

A number of other bills passed to be engrossed.

FEB. 3. A bill making further provision for the redemption of mortgages, came down, passed for concurrence.

The bill to prevent fraud in the sale of fire wood, &c. was laid on the table.

A bill in addition to an act prescribing the mode of taking depositions, and administering oaths and affirmations, came down, passed for concurrence.

A number of bills passed to be enacted, which we have not room to recapitulate.

FEB. 4. A bill in addition to an act to prevent fraud in fire wood, &c. was negatived.

Ordered, That the Committee who shall prepare the Tax Act for the present political year, be directed to make provision therein that sheep, salt works for the manufacture of salt, machinery in cotton, woolen, and linen manufactories, shall be taxed in like manner as other property; and that the property of the President, Professors, Tutors, Librarian and Students of Harvard and Williams Colleges, Ministers, Preceptors and School Masters shall be taxed as in other cases.

FEB. 5. A Committee was appointed to make such provision in the Tax Act, as to remove the questions arising under the present act in relation to the qualifications of voters.

A resolve passed providing that the Members of the House shall be paid out of the public treasury, and the towns represented not held liable for the reimbursement of the same.

Messrs Russell, Waters, and Brown were appointed a Committee to consider the expediency of appropriating a moderate sum of money to be disbursed as premiums for the best samples of productions in the Mechanic Arts, made by citizens of this Commonwealth, to be awarded at a public exhibition contemplated to be made in July next, under such regulations as the Legislature may prescribe.

On Making Ice-Houses—and Vinegar.—Line your house with stone, because it is almost as cheap as wood and will last an age. Let your house be dug circular, wider at top than bottom, say sixteen feet at top, thirteen at bottom; a circular wall will not cave in, and as it settles will bind the wall firmer—a dry wall will do. Ice will recede or melt in the summer from stone, brick, or wood; but when it does, then thrust down loose straw between the ice and the wall, and it will melt no more there, provided it is well done: loose, waste straw is better than bundles, and wheat than rye straw. Keep the top of your ice always well covered after warm weather begins.

As to *Vinegar*, of what use is the bottle in the bung-hole unless set in the sun? which I suppose is intended; the strength of the liquor evaporates through the vacancy between the bung hole and neck of the bottle; the liquor likewise: the cask and hoops are injured by the weather—the staves are opened by the sun and air, and the hoops burst. I will venture to say, that of the vinegar made so, a third is lost.

To make good vinegar, fill your casks with cider, into which no water is put, bung them up with a long bung, with a rag wrapped around it to make it tight—a long bung that you may pull it out without much trouble: set your casks in a garret, when the weather is warm, where there is nothing between them and the sun but the shingles—let your casks be raised so that you can examine them easily when you please, which ought to be once a fortnight, for even here the casks are subject to leak, the hoops to fly, and the liquor to evaporate; and keep them always full;—it is well to have three, one of the best out of which you may draw into bottles; the second to fill the first with; the third waste cider to fill up the second with.

I tried this: twenty years ago a gentleman told me to put a peck of bran in, or six or eight sheets of coarse writing paper; I put the bran into one, the paper into the other; both answered well. My vinegar is so strong that my family put water to it to make pickles.—When once you have a course of casks, you may keep it up always by using from the first and filling up. I am confident, with care, six or eight barrels might be made so every summer with the three barrels, only be careful not to use watered cider.

About ten years ago my house was burnt, I lost my vinegar casks; the next summer I succeeded again in in same manner.—*Am. Farmer.*

A convention between the United States and Russia was ratified by the Senate on the 5th ult. By this convention the claims of the two nations on the north-west coast of America, are amicably adjusted.

Lyceum of Natural History.—The first part of the first volume of the Annals of the Lyceum of Natural History of New-York, has been completed, and the first number of the second part is in press. The labors of this society are becoming daily more and more interesting.

Great Storm.—We have been favoured with a letter from Thomas Parker, Esq. at Amsterdam, to Hon. Mr. Bannister, of this town, giving the particulars of the dreadful devastation, by the flood at St Petersburg.—It adds, "that 5000 people were drowned in the city, besides a number of prisoners that could not be released. A village near the city, called Emilianacka, was totally destroyed, and 8000 people drowned. The militia, for eight miles round, were employed in picking up and burying the dead—500 oxen were drowned in the slaughter-houses. The loss of sugar was to the amount of from four to five millions of dollars."

[*Newburyport Herald.*

Death of Governor Eustis.—On the morning of the 6th inst. at 7 o'clock, His Excellency WILLIAM EUSTIS, Governor of this Commonwealth, departed this life at his winter residence in this city, in the seventy-third year of his age, after a short but severe illness of about a week's duration.

PREMIUM White Currant Wine.—White Currant Wine, which obtained the first premium at Brighton the present season, for sale at No. 166, Washington Street, at 125 cents per Gallon.

Feb. 11. CALLENDER & SEAVERNS.

FARM FOR SALE, in Cambridge—For sale, a farm about 4 miles from the city, consisting of 35 acres of as good land as any in the county of Middlesex. It is under good improvement, and may be made at small expense to cut from 60 to 70 tons of English hay; has from 3, to 400 Fruit Trees, 10 acres of Meadow land, about a quarter of a mile from the farm. On said farm are 2 dwelling houses, barn, corn-barn, chaise-house, pigery, &c. Said farm is on the main road to Lexington and Concord, and one or two stages pass daily. The farm, cattle, and farming utensils will be sold at a bargain. A small part of the purchase money will be required, and the residue may lie 5 or 10 years.

Inquire of Chandler Robbins, real estate broker, Exchange Street, or at this office. tA1 Jan. 28

FRUIT TREES, &c.

JAMES BLOODGOOD & CO. have for sale at their Nursery at Flushing, on Long Island, near New York,

Fruit and Forest Trees, Flowering Shrubs and Plants, of the most approved sorts.

The Proprietors of this Nursery attend personally to the inoculation and engrafting of *all their Fruit Trees*, and purchasers may rely with confidence, that the Trees they order will prove genuine.

Orders left with Mr. ZEBEDEE COOK, Jr. No. 44, State Street, Boston, will be transmitted to us, and receive our prompt and particular attention. Catalogues will be delivered, and any information imparted respecting the condition, &c. &c. that may be required, on application to him.

Persons who intend to procure a supply of trees the ensuing spring, are invited to call on the agent *at an early period*, as their orders will be executed more to their satisfaction than if deferred until the healthiest trees have been selected. Feb. 4.

FOR sale at this Office, Ruta Baga, Mangel Wurtzel, and Sugar Beet seeds, raised this season, by John Prince, Esq. Roxbury. The Ruta Baga seed is from superiour roots, from seed not two years since from Sweden. Feb. 11.

PRICES OF COUNTRY PRODUCE, &c.

		FROM	TO
		D. C.	D. C.
APPLES, best,	bbl	2 00	2 25
ASHES, pot, 1st sort,	ton.	108	110 00
pearl do.		108 00	110 00
BEANS, white,	bush	1 00	1 05
BEEF, mess, 200 lbs. new,	bbl.	9 50	
cargo, No 1, new,		7 00	7 50
" No 2, new,		6 00	6 25
BUTTER, inspect. No. 1. new,	lb.	14	
CHEESE, new milk,		7	8
skimed milk,		3	4
FLAX		9	10
FLAX SEED	bush	75	84
FLOUR, Baltimore, Howard St	bbl.	5 75	6 12
Genessee,		6 00	6 25
Rye, best,		2 75	3 00
GRAIN, Rye	bush	58	62
Corn		48	50
Barley		50	
Oats		35	
HOGS' LARD, 1st sort, new,	lb.	10	11
HOPS, No 1, Inspection		9	11
LIME,	cask	1 25	1 33
OIL, Linseed, Phil. and Northern	gal.	75	80
PLAISTER PARIS retails at	ton.	4 50	4 75
PORK, Bone Middlings, new,	bbl.	14 00	15 00
navy, mess, do.		13 50	14 00
Cargo, No 1, do.		12 75	13 00
SEEDS, Herd's Grass, 1823,	bush		
Clover			
WOOL, Merino, full blood, wash		60	70
do do unwashed		40	45
do 3-4 washed		45	50
do 1-2 do		36	42
Native do		25	30
Pulled, Lamb's, 1st sort		48	52
do Spinning, 1st sort		35	40

PROVISION MARKET.

BEEF, best pieces	lb.	6	8
PORK, fresh, best pieces,		6	7
" whole hogs,		5	6
VEAL,		3	8
MUTTON,		4	7
POULTRY,		6	10
BUTTER, keg & tub,		12	16
lump, best,		15	20
EGGS,		13	20
MEAL, Rye, retail,	bush	65	70
Indian, do.		60	65
POTATOES,		20	25
CIDER, liquor,	bbl.	2 50	3 00
HAY, according to quality,	ton.	16 00	20 00

Miscellanies.

From the Metrical Tales of Robert Southey.

BATTLE OF BLENHEIM.

It was a summer evening,
Old Kaspar's work was done,
And he before his cottage door,
Was sitting in the sun;
And by him sported on the green,
His little grandchild, Willhelmine.

She saw her brother Peterkin,
Roll something large and round,
Which he beside the rivulet
In playing there had found;
He came to ask what he had found
That was so large, and smooth, and round.

Old Kaspar took it from the boy,
Who stood expectant by,
And then the old man shook his head,
And with a natural sigh,
'Tis some poor fellow's skull, said he,
Who fell in the great victory.

I find them in the garden, for
There's many here about;
And often when I go to plough,
The ploughshare turns them out;
For many thousand men, said he,
Were slain in the great victory.

Now tell us what 'twas all about,
Young Peterkin he cries,
And little Wilhelmine looks up,
With wonder waiting eyes;
Now tell us all about the war,
And what they kill'd each other for.

It was the English, Kaspar cried,
Who put the French to rout;
But what they kill'd each other for,
I could not well make out.
But every body said, quoth he,
That 'twas a famous victory.

My father lived at Blenheim then,
Yon little stream hard by;
They burnt his dwelling to the ground
And he was forc'd to fly;
So with his wife and child he fled,
Nor had he where to rest his head.

With fire and sword the country round
Was wasted far and wide,
And many a childing mother then,
And new born infant died.
But things like that, you know must be
At every famous victory.

They say it was a shocking sight,
After the field was won,
For many thousand bodies here,
Lay rotting in the sun;
But things like this, you know must be
After a famous victory.

Great praise the duke of Marlboro' won,
And our good prince Eugene,
Why 'twas a very wicked thing!
Said little Wilhelmine.
Nay—nay—my little girl, quoth he,
It was a famous victory.

And every body praised the duke,
Who such a fight did win;
But what good came of it at last?
Quoth little Peterkin.
Why that I cannot tell, said he,
But 'twas a famous victory.

Firemen.—Every invention or improvement which can add safety or comfort to firemen, should be brought to notice. In the *Post* of Friday last, there are some observations on the use of *wire gauze* masks for firemen. From some doubts of their efficacy, expressed by the editor of the *London Globe and Traveller*, the editor of the *Chemist*, a periodical work of merit, publishes the following letter.—*N. Y. Advocate.*

"As you have expressed a doubt as to the power of wire gauze to cool flame, so as to extinguish it when exposed to the strong heat of a large fire, permit me to describe two experiments I recently witnessed in the laboratory of the Royal Institution. It is known, that the *heat* produced by burning spirit of wine, is much greater than the heat produced by many flames which are much more luminous; and of course, if we can extinguish a flame of this kind with a small piece of wire gauze, we may extinguish a larger flame, which may be more luminous, but not so intensely heated, by means of a larger surface of gauze. Now, a few weeks ago, I saw Mr. Brande place a piece of wire gauze, about six inches square, over the flame of a spirit lamp; and though the flame played rapidly on the under side of the gauze, nothing whatever was to be seen above it; but on bringing a lighted paper to the upper part of the gauze, the vapor which passed extinguished through the gauze, was instantly ignited. Thus the gauze completely extinguished the flame, and had the appearance, when the flame was re-lighted above by the taper, of having cut it in two. On the same occasion, Mr. Brande fixed a piece of camphor, which is a very inflammable matter, on a piece of wire gauze, with the camphor on the upper side, over a lamp; when the camphor smoked, and was gradually wasted away, without ever bursting into flame: on reversing the sides of the gauze, and bringing the camphor into contact with the lamp, it instantly burst into flame, but the flame played wholly on the *under surface of the wire gauze*, and never passed through it. Sir, it was witnessing these experiments which led me to propose, in the little publication I conduct, wire gauze as a proper substance to make masks for firemen, and as a valuable addition to the means now in use for the extinction of flame and the putting out of fires.—This property of wire gauze to cool flame by radiating heat, is quite of modern discovery, and seems not yet to have been put to many of the uses of which it is susceptible. As far as I know, its use is confined to the safety lamp; and the further application of it I recommended, seems warranted by the experiments above detailed.

I have the honor to be, sir, your obedient servant, *The Editor of the Chemist.*

Maxims of Health—The more luxuriously you live, the more exercise you require.

Exercise, to have its full effect, must be continued till we feel a sensible degree of perspiration, which is the panacea for the prevention of corpulence, and should at least once a day proceed to the borders of fatigue, but never beyond them, or we shall be weakened, instead of strengthened.

After exercise take care to get cool gradually—when your head perspires, rub it, and your face, &c. with a dry cloth.

Be content with one dish; as many dig their grave with their teeth as with the tankard.

Drunkenness is destructive, but gluttony destroys a hundred to one.

The food which we fancy most, generally sits easiest on the stomach.

To affirm that any thing is wholesome, or unwholesome, without considering the subject in all the circumstances to which it bears relation, and the unaccountable peculiarities of different constitutions, is, with submission, talking nonsense.

What we have been longest used to, is most likely to agree with us best.

The wholesomeness, &c. of all food depends very much upon the quality of it, and the way in which it is cooked.

Those who are poor in health, must live as they can; certainly the less stimulus any of us use, the better, provided it be sufficient to properly carry on the circulation.

We learn from the best authority, that upwards of one million eight hundred thousand dollars were coined during the last year at our mint, principally in silver. New dies are about to be cut with a new figure of Liberty, by means of which the appearance of the coin is expected to be much improved. It is calculated that two millions will be coined during the present year.—*Phil. paper.*

Dr Witherspoon—When a distinguished member of Congress said that we were "not yet ripe for a declaration of independence," this exemplary patriot answered, "in my judgment, Sir, we are not only ripe, but rotting."

When Lord Ellenborough was Attorney General, he was listening with some impatience to the judgment of a Learned Judge, afterwards his colleague, who said, "In—v.—, I *ruled* that," &c. "*You* rule!" said the Attorney General, in a tone of suppressed indignation, loud enough to be heard, however, by many of his brethren at the Bar—"you *rule!* you were never fit to rule any thing but a copy-book."

American Wine.

DYER'S superiour Red and White *Groseille* (or Currant) *Wine*, is for sale, wholesale or retail, for the present, at 65, Broad-Street, by E. COPELAND, Jr.

Price per keg of 6 gallons, delivered at any part of the city, 87 1-2 cents per gallon, including keg and sending home, for the Red;—and $1,50 per gallon for the White. The extensive sale of this valuable article of Domestic Industry is its best recommendation.

The following notice of this Wine is extracted from the (Salem) Essex Register.

"We have been politely favoured with a sample of the *Groseille Wine*, made by the Messrs. Dyers, of Providence, R. I. and have no hesitation in pronouncing it superiour to much of the imported Wine, and a everage of uncommon richness of flavour and colour. It is said to be very wholesome; and we cannot doubt that it will take the place of the foreign Wines at our social parties," &c. Dec. 24.

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